

HAWAIIAN BAKED BEANS AND FRANKS

- 1½ cups drained Dole Crushed Pineapple
(No. 2 or 1 lb., 4 oz. can)
- 2 tablespoons finely chopped onion
- 2 tablespoons brown sugar
- 1 tablespoon catsup
- 1 teaspoon prepared mustard
- 2 cans (16 oz.) baked beans
- 1 lb. (8-10) frankfurters,
sliced into 1-inch pieces

Drain pineapple well. Combine pineapple with remaining ingredients in a 2-quart casserole. Bake in a preheated 350° oven for an hour. Makes 6-8 servings.



SWEET AND SOUR MEATBALLS

- 1 pound ground beef
- 1 teaspoon salt
- ¼ teaspoon pepper
- 8 slices Dole Pineapple
(No. 2 or 1 lb., 4 oz. can)
- ½ cup sweet pickles with juice
- 1 tablespoon cornstarch

Season ground beef with salt and pepper and form into meatballs about 1 inch in diameter. (One tablespoon each.) Brown in skillet. Drain pineapple slices reserving juice. Mix the pineapple syrup, pickles with pickle juice and cornstarch. Add to skillet. Cook and stir until gravy thickens and is clear. Add the pineapple slices, cover and cook 5 minutes or until heated through. Makes 4 servings.

